

# PROFISSIONAL MASTER



## MANUFACTURING — process —

### 01. First step

The manufacturing process begins by separating the original stainless steel coil into steel blanks. The steel is selected based on its intended application.



### 02. Profiling the blade

The steel blanks are automatically fed into a stamping press. This operation cuts the metal into the shape for each different model of knife.



### 03. Heat treatment

The blades then undergo a hardening process in which they are placed in a furnace with temperatures above 1000°C. They are then cooled down to room temperature and subsequently undergo a sub-zero treatment, in which they are cooled down to approximately -80°C using liquid nitrogen. Finally, the stress relieving process increases the toughness of the blades.



### 04. Grinding the contour

After heat treatment is the process of grinding the blade profile. This stage eliminates imperfections and makes the piece smooth.



### 05. Precise geometry

At this stage, material is removed from the surface of the blade. This determines the final geometry of the knife, which will vary according to its intended usage.



### 06. Satin for uniformity

This is the process of creating the final abrasive finish, which evens out the surface. This is when the knife receives a satin look.



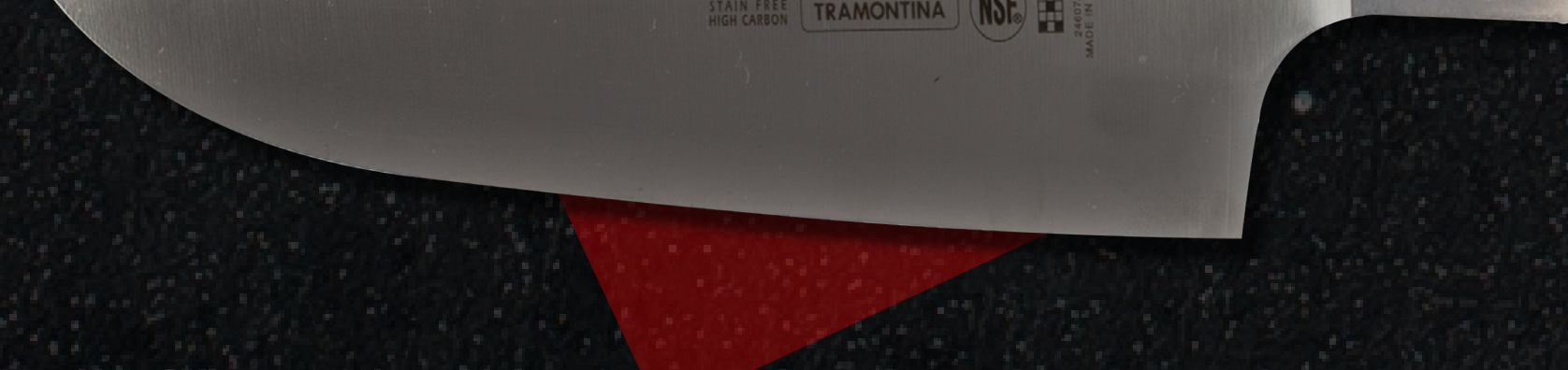
### 07. Super sharp

Sharpening of the blade occurs at multiple stages by a robotic process that ensures uniformity to the knives.



### 08. Control marking

The knives in our professional line have their reference number and tracing information engraved on their surface for easy identification and control.



### 09. Hygienic handles

The handles are manufactured using a polymer with an added antimicrobial compound. This material is molded directly to the blade, ensuring attachment with no gaps between the blade and the handle.



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Polypropylene handles with antimicrobial protection.

Certified by NSF International, an internationally recognized organization for the monitoring of food safety and hygiene practices in the food and hospitality sectors.

There are absolutely no gaps between the parts, so no residues are retained.

Special steel blade, heat treated with sub-zero and stress relieving processes, provides a precise, long-lasting cutting edge.

Grinding into a V-shape ensures precise cutting and excellent performance even after multiple sharpenings of the blade.



Reviewed in  
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